



MT3255G

# MODEL MT3255G Gas Conveyor Oven



Project \_\_\_\_\_  
Item No. \_\_\_\_\_  
Quantity \_\_\_\_\_

Blodgett conveyor oven with 32" (813mm) wide belt and 55" (1397mm) baking zone length. Single, double or triple stack models are available. All data is shown per oven section, unless otherwise indicated.

### EXTERIOR CONSTRUCTION

- Stainless steel front, top and sides
- Aluminized steel back and bottom
- Side loading glass door and handle
- 1-1/2" (38.1mm) Vitreous fiber insulation at bottom, back and top
- Ceramic fiber insulation at blower installation and front control panel

### INTERIOR CONSTRUCTION

- Aluminized steel nozzles and bottom surface
- Aluminized steel air flow plates at top
- 32" (813mm) stainless steel wire mesh conveyor belt
- Three single inlet blowers above the combustion area for air circulation

### OPERATION

- Heat transferred through forced convection/impingement
- Open vented baking compartment
- Electronic spark ignition control system
- Gas power type burner has mixer with adjustable shutter and sight window
- Internal gas pressure regulator
- Solid state 600°F (315.5°C) maximum thermostat and belt speed control with digital display
- Three blower motors (1/3 HP minimum) with thermal overload protectors
- Four blower area cooling fans
- Two control area cooling fans

### STANDARD FEATURES

- Control: Solid state front mounted
- Belt direction: (must specify)
  - left to right     right to left
- Product stops
- Oven start-up
- One year parts & labor warranty\*

\* For all international markets, contact your local distributor.

**OPTIONS AND ACCESSORIES**  
(AT ADDITIONAL CHARGE)

- **Legs/casters:**
  - 17-1/4" (438mm) black legs with casters
  - 23-1/4" (591mm) black legs with casters
  - Triple stack base with casters
- **Shelf extension:**
  - 15" (381mm)
  - 20" (508mm)
- **Flexible gas hose with quick disconnect and restraining device:**
  - 36" (914mm)
  - 48" (1219mm)

*Note: Two 48" (1219mm) and one 36" (914mm) hose on triple model*

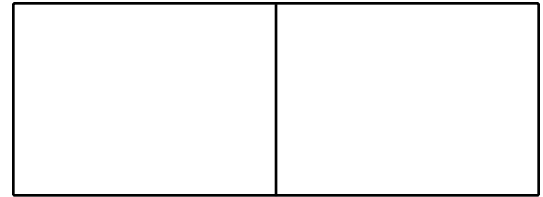
- Twin belt - two 16" (406mm) wide belts
- 10' (3.0M) cord with receptacle
- Stacking rail
- One year additional extended warranty



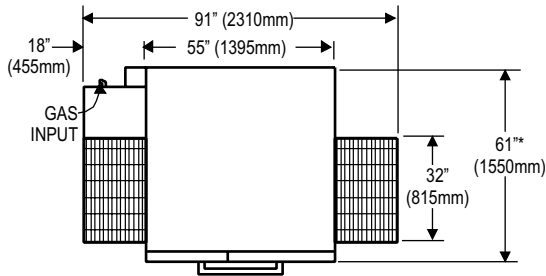
**BLODGETT OVEN COMPANY**  
 www.blodgettcorp.com  
 50 Lakeside Avenue, Burlington, VT 05402  
 Toll Free: (800) 331-5842 • Phone: (802) 860-3700 • Fax: (802) 864-0183



# MODEL MT3255G

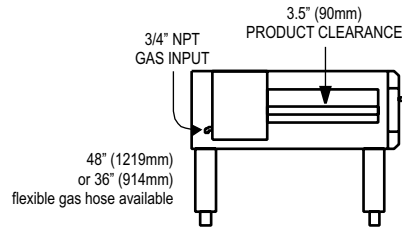


APPROVAL/STAMP

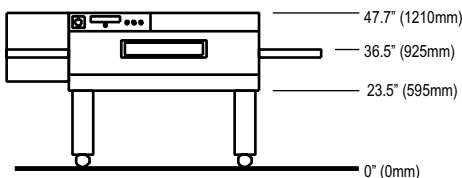


TOP VIEW

\*58" (1473mm) without false front

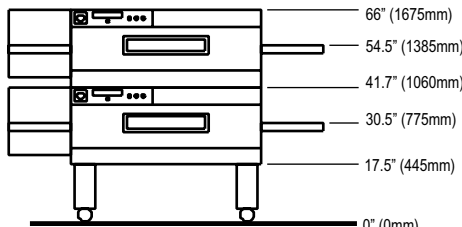


END VIEW



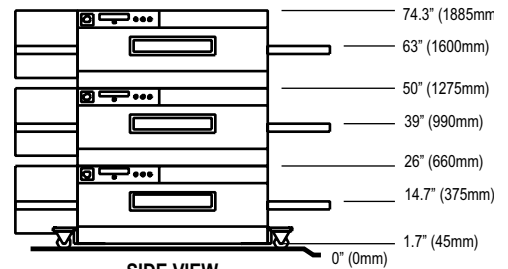
SIDE VIEW

0" (0mm)



SIDE VIEW

0" (0mm)



SIDE VIEW

0" (0mm)

## SHORT FORM SPECIFICATIONS

Provide Blodgett Conveyor Oven model MT3255G conveyor oven. Unit shall be gas fired and shall cook by means of forced, heated air/impingement. Unit shall be (single/double/triple) deck supported by (specify stand type from options list). Each deck shall be fully independent, of stainless steel construction, and fully insulated on all sides. Provide with electronic spark ignition gas fired baking compartment with three blowers to evenly distribute heat across baking zone. Conveyor belt shall be 32" (815mm) wide and constructed of stainless steel wire mesh; baking zone length shall be 55" (1395mm). Unit shall be provided with stainless steel side loading door fitted with tempered glass view port. Front mounted control panel shall be solid state with 600°F (315.5°C) maximum thermostat and digital display of adjustable belt speed. Provide start-up inspection service by a factory authorized service agent. Provide options and accessories as indicated.

## DIMENSIONS:

Floor space	62" (1575mm) W x 91" (2311mm) L
Product clearance	3.5" (90mm)
Combustible wall clearance	2" (50mm)
Belt width	
Standard belt	32" (815mm)
Optional twin belt	16" (405mm) each
Baking zone length	55" (1395mm)

<b>GAS SUPPLY: (specify)</b>	<b>Natural</b>	<b>Propane</b>
Single	3/4" NPT	3/4" NPT
Double stack	1" NPT	3/4" NPT
Triple stack	1-1/4" NPT	1" NPT

## MAXIMUM INPUT:

Single	125,000 BTU/hr
Double	250,000 BTU/hr
Triple	375,000 BTU/hr

<b>Minimum Gas Pressure:</b>	4.5" W.C. for natural gas
	11.0" W.C. for propane gas
<b>Maximum Gas Pressure:</b>	10.5" W.C. for natural gas
	13" W.C. for propane gas

## POWER SUPPLY:

<b>Domestic Model:</b>	120/208-240 VAC, 1 Phase, 60 Hz., 7 amp, 3 wire with Ground
<b>Export Model:</b>	220-240, 1 phase, 50 Hz., 7 amp, 2 wire with Ground

## MINIMUM ENTRY CLEARANCE:

Uncrated	24.2" (615mm)
Crated	32" (813mm)

## SHIPPING INFORMATION:

<b>Approx. Weight: Crated</b>	<b>Uncrated</b>
Single	1120 lbs. (510 kg) 1021 lbs. (463 kg)
Double	2930 lbs. (1060 kg) 2042 lbs. (926 kg)
Triple	3600 lbs. (1640 kg) 3063 lbs. (1389 kg)

## Crate sizes:

32" (813mm) x 70" (1778mm) x 105" (2667mm)

**NOTE:** The company reserves the right to make substitutions of components without prior notice

## BLODGETT OVEN COMPANY

www.blodgettcorp.com  
 50 Lakeside Avenue, Burlington, VT 05402  
 Toll Free: (800) 331-5842 • Phone: (802) 860-3700 • Fax: (802) 864-0183